

P R E M I U M BANQUET MENU

Handmade Focaccia
Marinated Olives
Cacio e Pepe 'chips & dips'

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Confit Duck Terrine fig, soft herbs
Salmon Crudo crème fraîche, dill, lemon
Cauliflower Fritti taleggio fonduta, crispy kale, sesame (v,s)

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Risotto squid ink, cuttlefish, parsley (gf)

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Market Fish black olive, tomato, potato salad, parsley crumb
Dry Aged Sirloin Of Beef (gf)

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Chat Potatoes chives, parmesan (gf,v)
Rocket Salad parmesan, white balsamic (v)

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Pistachio Tiramisù (n)

*Please note that there is a 10% gratuity applicable on all group reservations.
All cards will incur a 1.65% processing fee.
A 15% surcharge applies on all public holidays. A 10% surcharge applies on Sunday.*